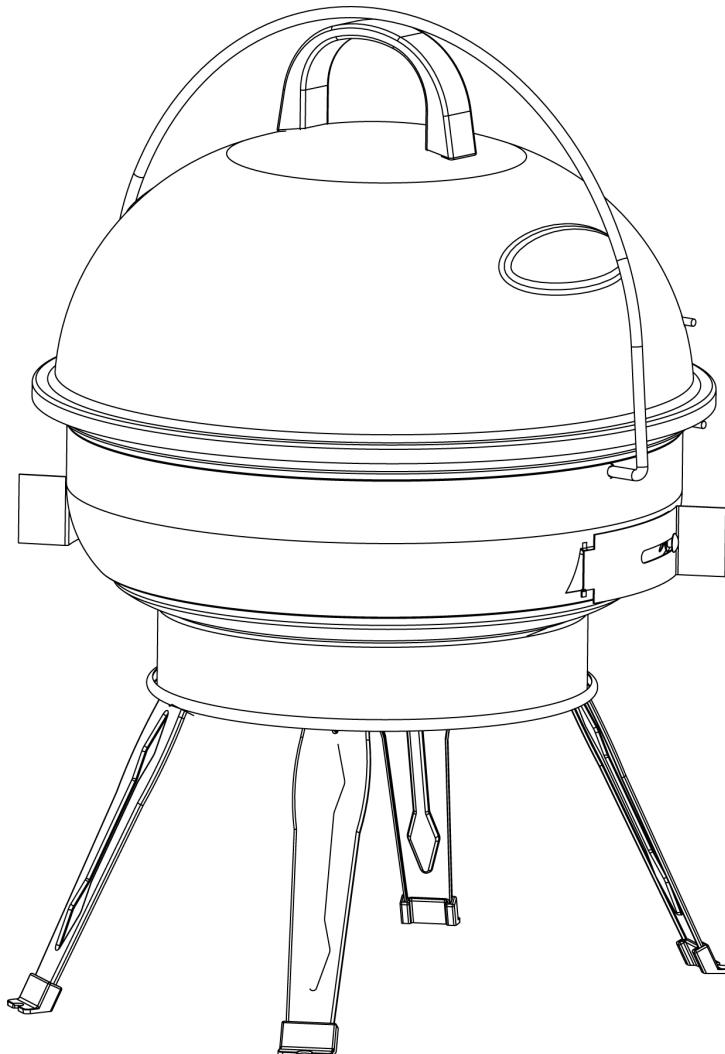


# OWNER'S MANUAL

## Outdoor Charcoal Barbecue Grill

Model No. CBT802WB, CBT802WBL, CBT802WGR, CBT802WRE



### **WARNING**

#### **FOR YOUR SAFETY:**

**For Outdoor Use Only**  
(outside any enclosure)



### **WARNING**

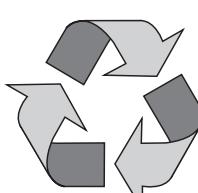
#### **FOR YOUR SAFETY:**

1. **Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.**
2. **Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.**
3. **Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.**

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Save these instructions for future reference. If you are assembling this unit for someone else, give this manual to him or her to read and save for future reference.



Made from 70% Bagasse

(Environmentally Friendly Sugar  
Cane Pulp By-product)

Manufactured in China for:  
Blue Rhino Global Sourcing, Inc  
Winston-Salem, NC USA  
1.800.762.1142, [www.bluerhino.com](http://www.bluerhino.com)

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CBT802WB-OM-104 ES

**▲ DANGER:** Failure to follow the dangers, warning and cautions in this manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

**▲ WARNING:**

- ▲ This grill is for outdoor use only, and shall not be used in a building, garage, or any other enclosed area.
- ▲ Do NOT operate, light or use this appliance within 8 feet of walls, structures or buildings.
- ▲ This grill is NOT for commercial use.
- ▲ Do not use grill for indoor cooking or heating. Toxic carbon monoxide fumes can accumulate and cause asphyxiation.
- ▲ Do not use gasoline, kerosene, or alcohol for lighting.
- ▲ Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- ▲ Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
- ▲ Instant light charcoal can burn at very high temperatures during initial startup. Make sure lid is open until charcoal turns to hot coals.
- ▲ Keep all combustible items and surfaces at least 21 inches (53 cm) away from the grill at all times. DO NOT use this grill under any overhead or near any unprotected combustible constructions.
- ▲ Do not alter grill in any manner.
- ▲ Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.
- ▲ This grill should be thoroughly cleaned and inspected on a regular basis.
- ▲ Use only Blue Rhino Global Sourcing, Inc. factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.
- ▲ Do not use this appliance without reading "Operating Instructions" in this manual.
- ▲ Do not touch metal parts of grill until it has completely cooled (about 45 min.) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
- ▲ Never touch grates (charcoal or cooking), ashes or coals to see if they are hot.
- ▲ Do not use on wooden decks, wooden furniture or other combustible surfaces.
- ▲ Do not use in or on boats or recreational vehicles.
- ▲ Position grill so wind can not carry ashes to combustible surfaces.
- ▲ Do not use in high winds.

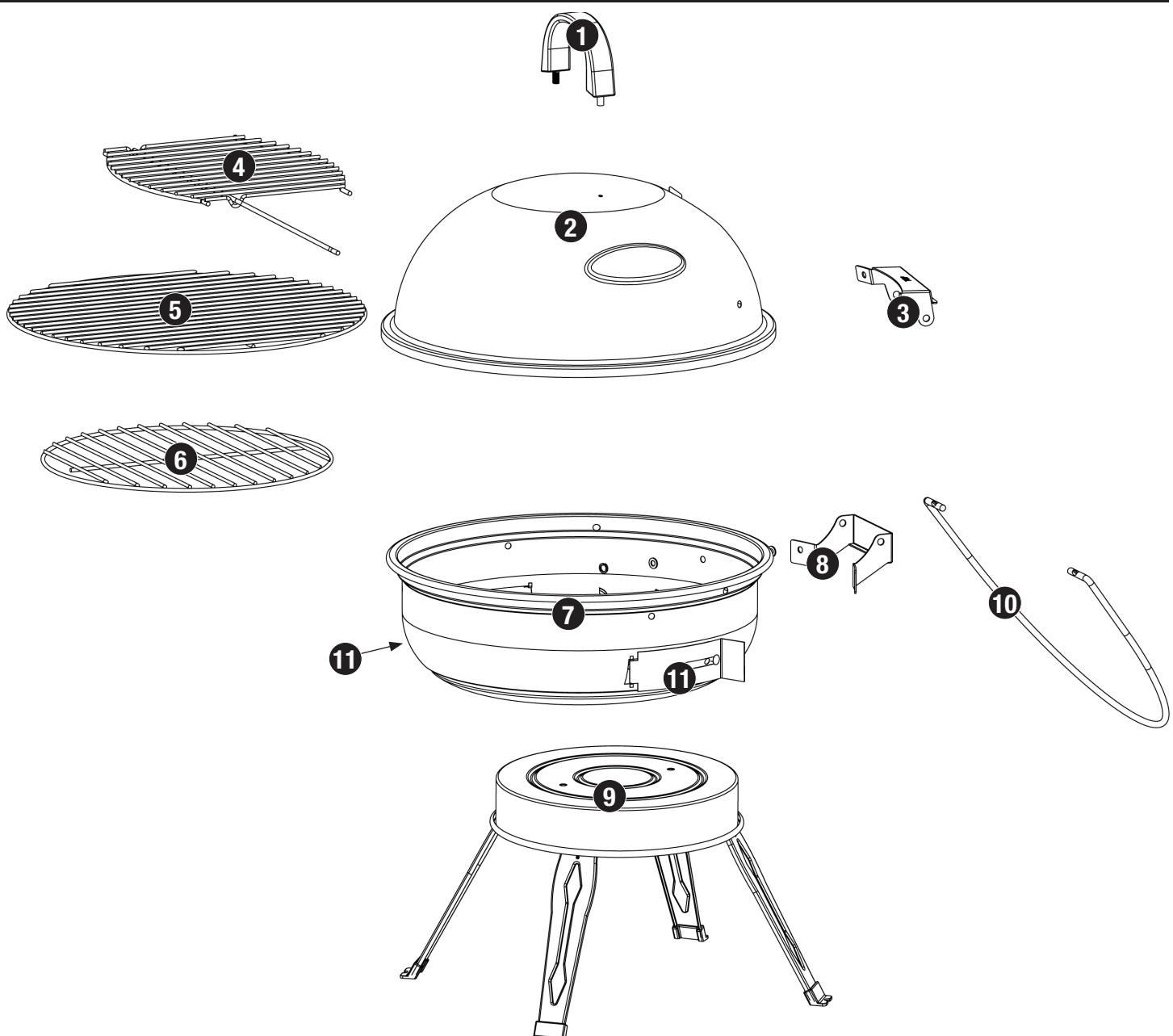
- ▲ Never lean over the grill when lighting.
- ▲ Do not leave a lit grill unattended. Keep children and pets away from grill at all times.
- ▲ Do not attempt to move grill when in use. Allow the grill to cool before moving or storing.
- ▲ Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
- ▲ Always place your grill on a hard, non combustible level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
- ▲ Do not remove the ashes until they are completely and fully extinguished.
- ▲ Live hot briquettes and coals can create a fire hazard.
- ▲ Always empty the ash catcher and grill after each use. Do not remove the ashes until they are completely and fully extinguished.
- ▲ Do not place fuel (charcoal briquets, wood or lump charcoal) directly into bottom of grill. Place fuel only on the charcoal pan/grid.
- ▲ Check to make sure the air vents are free of debris and ash before and while you are using the grill.
- ▲ Make sure ash catcher is securely and completely in place before using the grill.
- ▲ Always wear protective gloves when adding fuel (charcoal briquets, wood or lump charcoal) to retain desired heat level.
- ▲ Keep all electrical cords away from a hot grill.
- ▲ Always use a meat thermometer to ensure food is cooked to a safe temperature.
- ▲ Never cover entire cooking area with aluminum foil.
- ▲ Please use protective gloves when assembling this product.
- ▲ Do not force parts together as this can result in personal injury or damage to the product.
- ▲ Deaths, serious injury or damage to property may occur if the above is not followed exactly.

## Parts List

1	Lid Handle	55-09-052
2	Lid	55-09-054
3	Top Hinge	55-09-055
4	Warming Rack	55-09-053
5	Cooking Grid	55-09-056
6	Charcoal Grid	55-09-057
7	Bottom Bowl	55-09-058
8	Bottom Hinge	55-09-059
9	Base Assembly	55-09-061
10	Wire Handle	55-09-060
11	Air Damper (2)*	55-09-377

\* Pre Assembled

## Exploded View

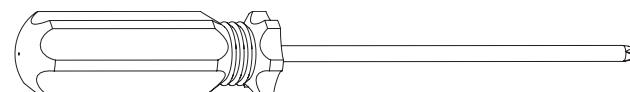


## Hardware

A	Screw	M5x12 Zinc Plated Phillips Truss Head	6 pcs
B	Wing Nut	M5 Steel Plated	6 pcs
C	Wing Nut	M6 Steel Plated	2 pcs
D	Washer	ø5 Zinc Plated	6 pcs
E	Washer	ø6 Zinc Plated	4 pcs
F	Washer	ø6 Heat Resistant	6 pcs
G	Lock Washer	ø5 Zinc Plated	6 pcs
H	Lock Washer	ø6 Zinc Plated	2 pcs
I	Pin	ø6 x 100 Black Coated	1 pc
J	Cotter Pin	ø1.4 x 30 Zinc Plated	1 pc

## Tools Required for Assembly (Not Included)

#2 Phillips Head Screwdriver



## Assembly Instructions

1

### DO NOT RETURN PRODUCT TO STORE.

For assistance call **1.800.762.1142** toll free. Please have your owner's manual and model number available for reference.

For Easiest Assembly:

- To avoid losing any small components or hardware, assemble your product on a hard level surface that does not have cracks or openings.
- Clear an area large enough to layout all components and hardware.
- When applicable, tighten all hardware connections by hand first. Once the step is completed go back and fully tighten all hardware.
- Follow all steps in order to properly assemble your product.

To complete assembly you will need:

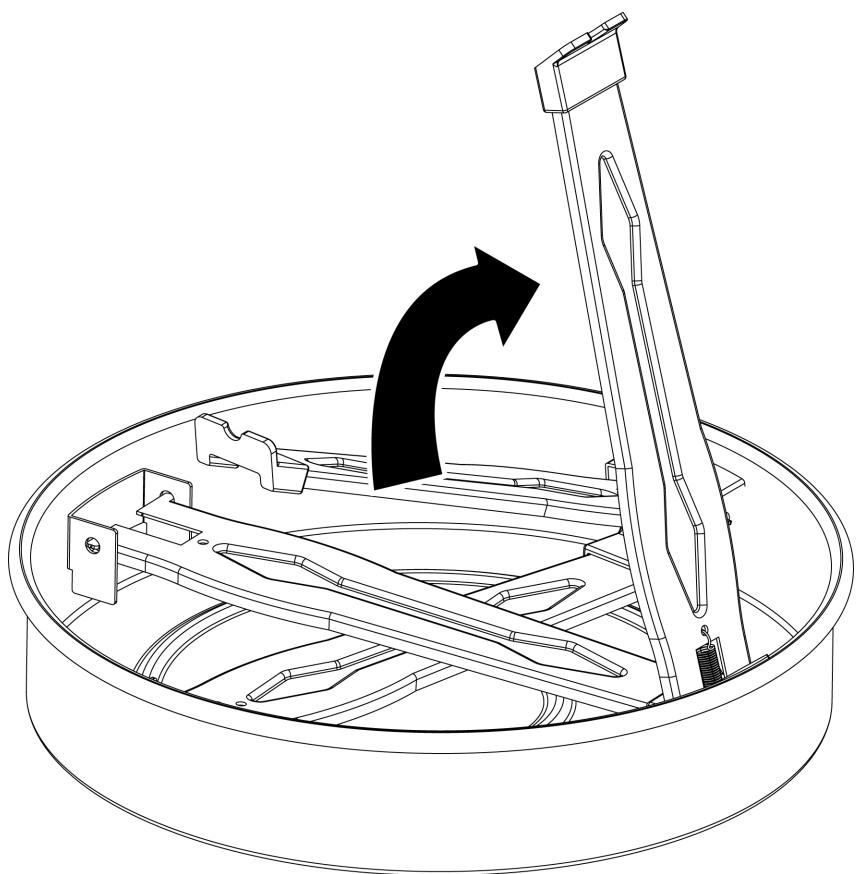
- (1) Bag of charcoal.

*Note:* You must follow all steps to properly assemble grill.

Typical assembly: approximately 30 minutes.

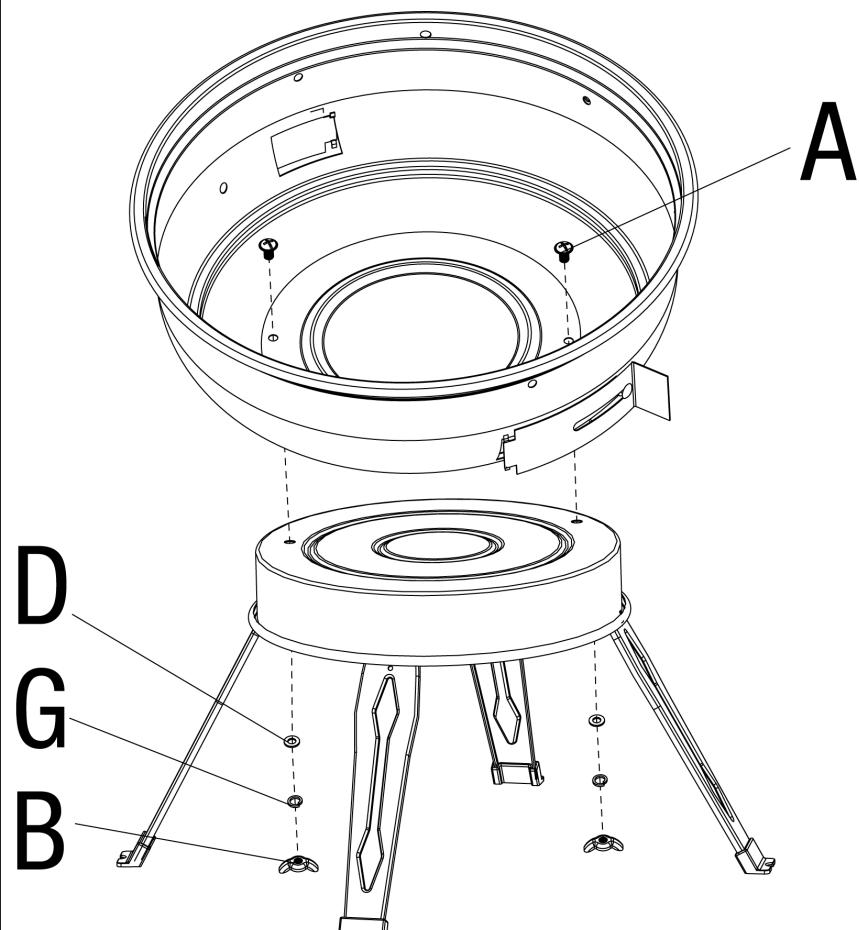
2

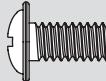
### Unfold Legs



3

### Attach Bottom Bowl



A  x 2

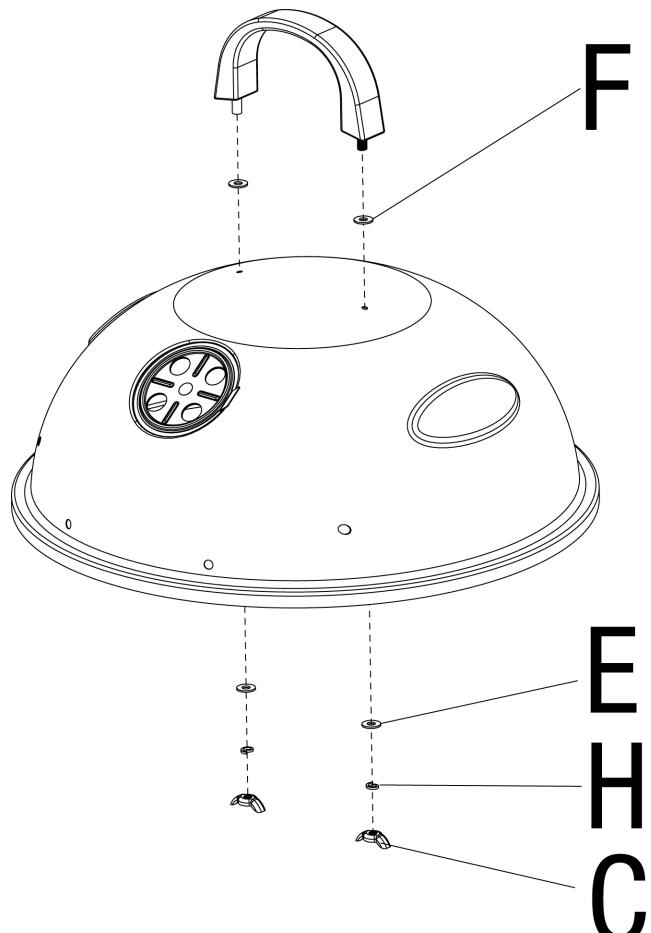
B  x 2

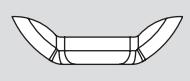
D  x 2

G  x 2

4

### Attach Lid Handle



C  x 2

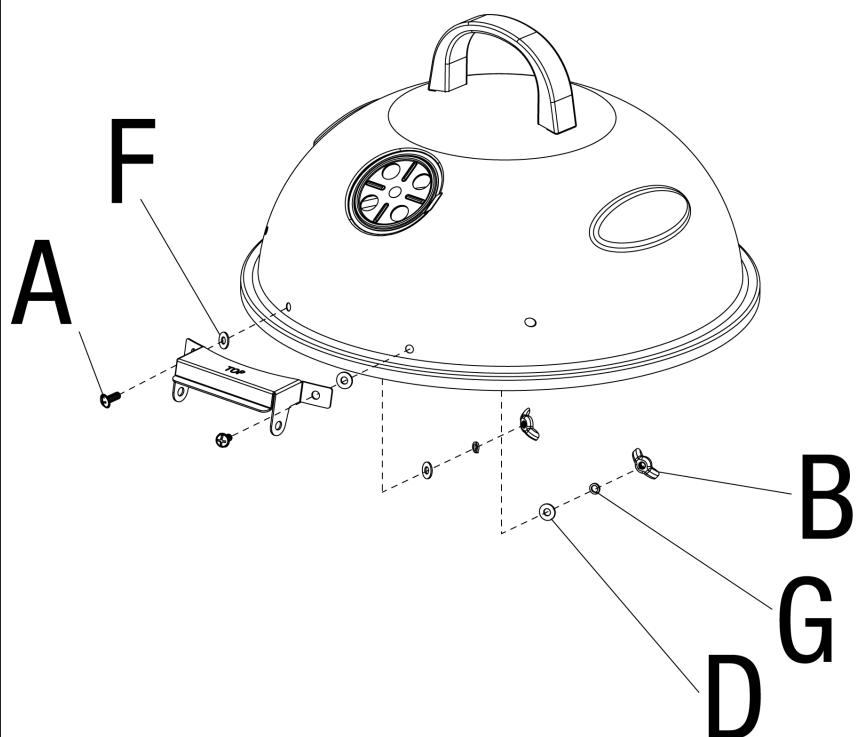
E  x 2

F  x 2

H  x 2

5

Attach Top Hinge

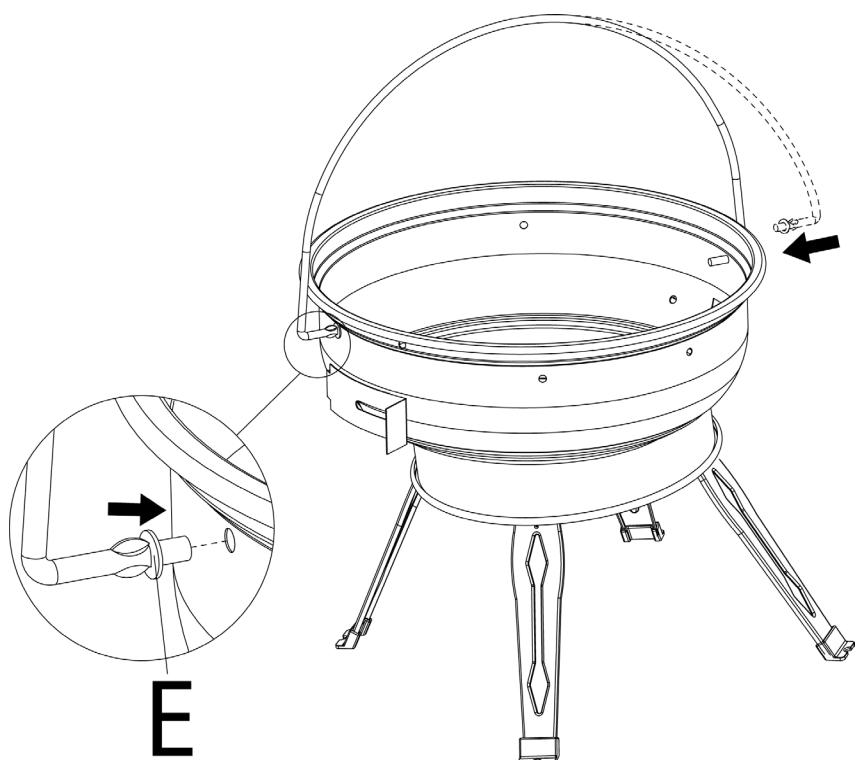


A		x 2
B		x 2
D		x 2

F		x 2
G		x 2

6

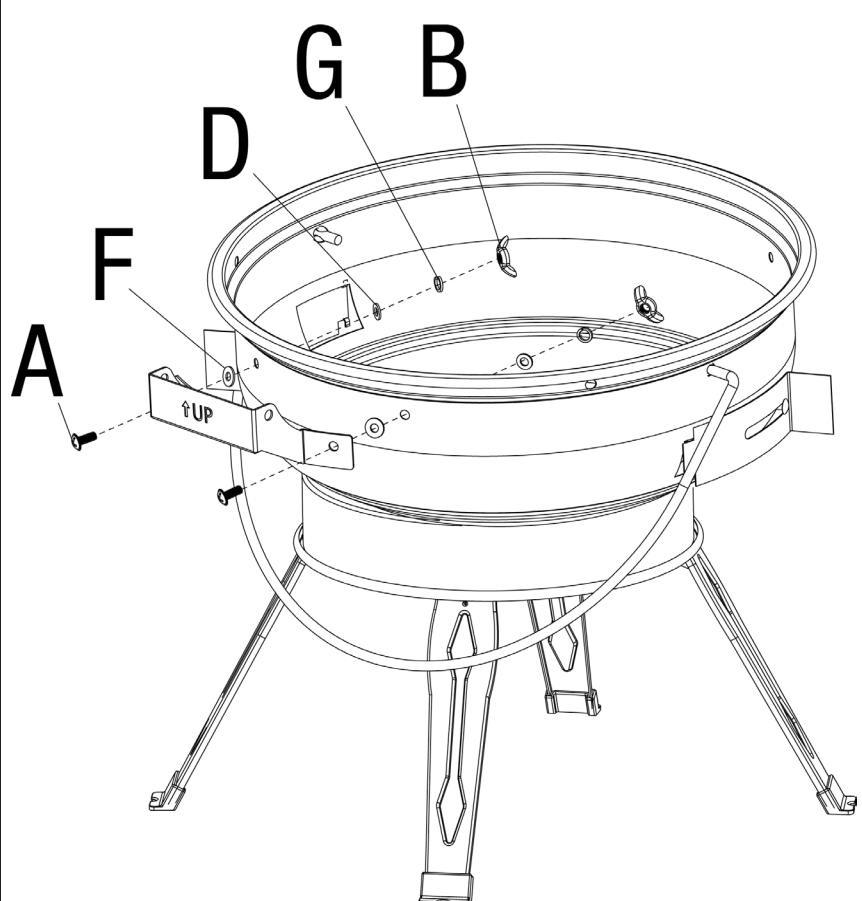
Attach Wire Handle



E		x 2
---	--	-----

7

Attach Bottom Hinge

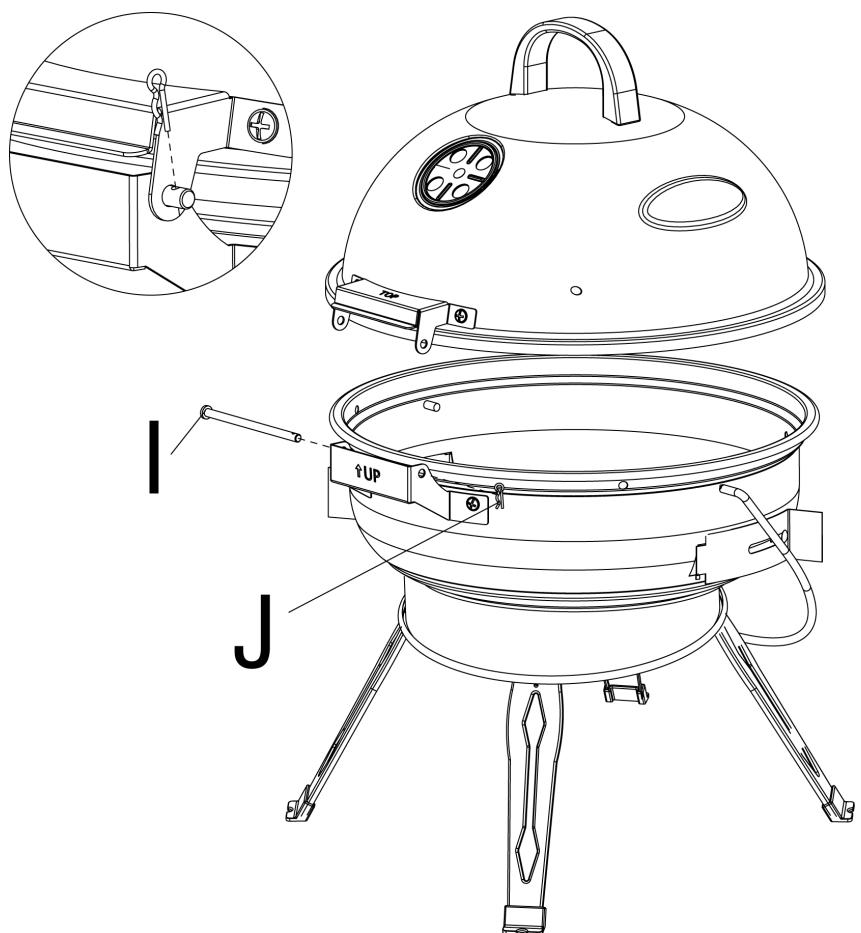


A		x 2
B		x 2
D		x 2

F		x 2
G		x 2

8

Attach Lid

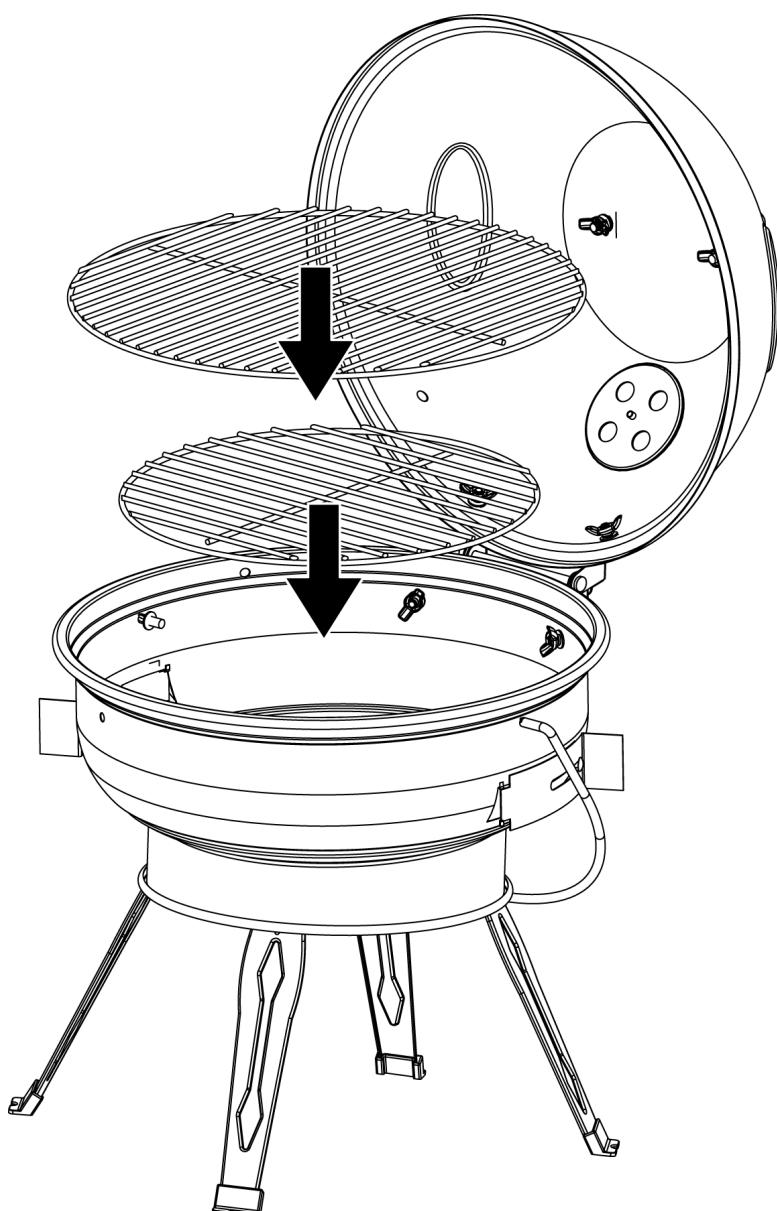


I		x 1
J		x 1

## Assembly Instructions (continued)

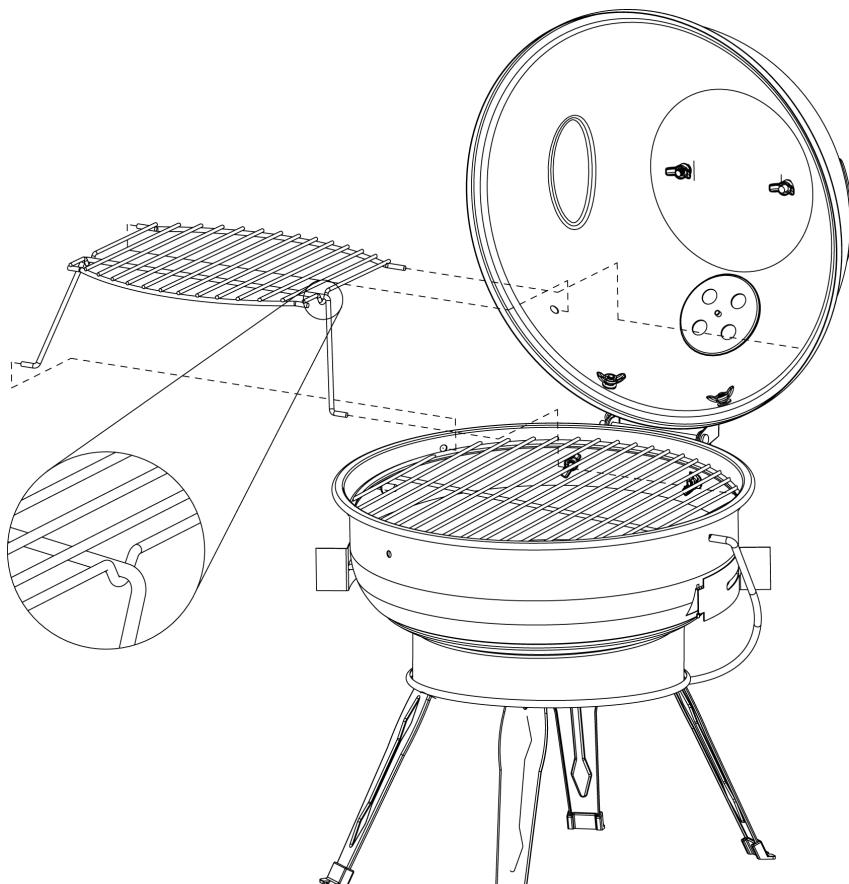
9

### Insert Charcoal Grid and Cooking Grid



10

### Insert Warming Rack



## Operating Instructions

This appliance is designed for use only with quality charcoal briquets, lump charcoal or cooking wood.

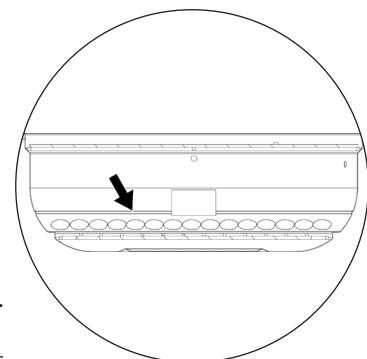
### First Use

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Remove manufacturing oils before cooking on this grill for the first time, by operating the grill for at least 15 minutes with the lid closed. This will "heat clean" the internal parts and dissipate odors.

**▲ CAUTION: Instant light charcoal can burn at very high temperatures during initial startup. Make sure lid is open until charcoal turns to hot coals.**

### Lighting

1. Open lid and vents.
2. Remove cooking grid.
3. Arrange charcoal briquettes or other fuel on the charcoal grid to the "Fill Line".
4. Adjust the fuel and light per instructions on fuel package.
5. Allow fuel time to ash into glowing coals before cooking.



### Direct Cooking

Cooking directly over hot coals. Ideal for searing in juices and grilling food requiring less than 25 minutes of grilling time, such as steaks, hamburgers, hot dogs, chicken parts, vegetables and fruit.

1. Open lid and remove cooking grid.
2. Load and light charcoal per charcoal manufacturer's instructions. Leave lid open.
3. While wearing protective gloves, carefully spread hot coals evenly across charcoal grid with a long handle tool.
4. While wearing protective gloves replace cooking grid, close lid and allow grill to preheat.
5. While wearing protective gloves open lid and place food onto cooking grids above the hot coals with long handle tongs.
6. With lid open or closed, cook until desired internal food temperatures are achieved.

*Note:* If additional briquettes are needed, remove food from cooking grid and while wearing protective gloves remove the cooking grid and place additional briquettes without disturbing the hot coals. Carefully replace cooking grid and food.

7. Allow charcoal to burn out by closing lid and all vents. Except in the case of an emergency, do NOT pour water on hot coals.

### Indirect Cooking

Not cooking directly over hot coals. Ideal for slow cooking and grilling foods requiring more than 25 minutes such as most roasts, loins, chops, whole chickens, turkey, fish and baked goods.

1. Open lid and remove cooking grid.
2. Load and light charcoal per charcoal manufacturer's instructions. Leave lid open.
3. While wearing protective gloves, carefully spread hot coals to the outsides of charcoal grid with a long handle tool.
4. While wearing protective gloves replace cooking grid, close lid and allow grill to preheat.
5. Wear protective gloves to open lid. Use long handled tools to place food onto cooking grids above the areas without hot coals.
6. With lid closed, cook until desired internal food temperatures are achieved.

*Note:* If additional briquettes are needed, remove food from cooking grid and while wearing protective gloves remove the cooking grid and place additional briquettes without disturbing the hot coals. Carefully replace cooking grid and food.

7. Allow charcoal to burn out by closing lid and all vents. Except in the case of an emergency, do NOT pour water on hot coals.

For more tips on indirect cooking please see "Tips for Better Cookouts and Longer Grill Life"

### Tips for Better Cookouts and Longer Grill Life

1. For great recipes and tips, visit [recipes.uniflame.com](http://recipes.uniflame.com).
2. To reduce flare-up keep grill clean, use lean cuts of meat (or trim fat) and avoid cooking on very high temperatures.
3. Place delicate foods like fish and vegetables in aluminum foil pouches and indirect cook or place on upper cooking levels (warming rack).
4. To avoid losing natural juices, use long handled tongs or spatulas instead of forks and turn foods over just once during cooking.
5. When in-direct cooking roasts and larger cuts of meat, place meat onto a roasting rack inside a heavy gauge metal pan. Place pan over the un-lit coals.
6. Try water pans to reduce flare-ups and cook juicier meats. Before starting coals remove cooking grids and place a heavy duty shallow pan directly on charcoal grid. Fill half way with water, fruit juices or other flavored liquids. Place hot coals around grid, replace cooking grids and position food over the loaded pan.
7. Enhance food flavors by using wood chips in smoker boxes or aluminum foil pouches. Follow the wood manufacturer's instructions.
8. Rotisseries, grill baskets, vertical poultry holders and other accessories can enhance your experiences, reduce cooking times and aid in clean-up.

9. Clean cooking grids and racks after every use with a quality grill brush designed for your grid material. Wear protective gloves and gently remove the build-up while grids are hot.
10. After every use, allow grill to cool. Then protect clean cooking grids with a light coat of cooking oil, clean out all ashes, wipe outside surfaces with a suitable kitchen cleaner and protect surfaces with a quality cover that is properly fits your grill.
11. Watch barbecue themed TV shows or purchase related barbecue cookbooks to learn more interesting tips.

## Cleaning and Care

**⚠ CAUTION: All cleaning and maintenance should be done when grill is cool and with the fuel supply removed.**

**⚠ CAUTION: DO NOT clean any grill part in a self cleaning oven. The extreme heat will damage the finish.**

### Notices

1. Abrasive cleaners will damage this product.
2. Never use oven cleaner to clean any part of grill.
3. Do not clean any grill part in a self cleaning oven. The extreme heat will damage the finish.

## Cleaning Surfaces

1. Wipe surfaces clean with mild dishwashing detergent or baking soda.
2. For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.

## Product Registration

For faster warranty service, please register your product immediately at [www.bluerhino.com](http://www.bluerhino.com) or call 1.800.762.1142.

## Limited Warranty

Blue Rhino Global Sourcing, Inc ("Vendor") warrants to the original retail purchaser of this product, and to no other person, that if this product is assembled and operated in accordance with the printed instructions accompanying it, then for a period of one (1) year from the date of purchase, all parts in such product shall be free from defects in material and workmanship. Vendor may require reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which Vendor shall determine in its reasonable discretion upon examination to be defective. Before returning any parts, you should contact Vendor's Customer Service Department using the contact information listed below. If Vendor confirms, after examination, a defect covered by this Limited Warranty in any returned part, and if Vendor approves the claim, Vendor will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. Vendor will return replacement parts to the original retail purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the product as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, dents, discoloration, rust or other weather damage, after purchase.

This Limited Warranty is in lieu of all other express warranties. Vendor disclaims all warranties for products that are purchased from sellers other than authorized retailers or distributors, including the warranty of merchantability or the warranty of fitness for a particular purpose.

**VENDOR ALSO DISCLAIMS AND ANY ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. VENDOR SHALL NOT LIABILITY TO PURCHASER OR ANY THIRD PARTY FOR ANY SPECIAL, INDIRECT, PUNITIVE, INCIDENTAL, OR CONSEQUENTIAL DAMAGES.** Vendor further disclaims any implied or express warranty of, and assumes no responsibility for, defects in workmanship caused by third parties.

This Limited Warranty gives the purchaser specific legal rights; a purchaser may have other rights depending upon where he or she lives. Some jurisdictions do not allow the exclusion or limitation of special, incidental or consequential damages, or limitations on how long a warranty lasts, so the above exclusion and limitations may not apply to everyone.

Vendor does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on Vendor.

Blue Rhino Global Sourcing, Inc  
Winston-Salem, North Carolina USA  
(800) 762-1142

**Outdoor Charcoal Barbecue Grill**  
**Model No. CBT802WB, CBT802WBL, CBT802WGR, CBT802WRE**





Sugerencias para una mejor preparación de los alimentos y

## Goción indirecta

• Cocción directa sobre las briquetas calientes. Ideal para chamascar los jugos y para cocer almidones que requieren menos de 25 minutos de tiempo de asado, tales como bistec, asamburgesas, perros calientes, porciones de aves, legumbres y frutas.

• Albra la tapa y remueve la parilla de cocción.

• Coloque las briquetas de leña y enciendalas de acuerdo con las instrucciones del fabricante del carbón de leña. Deje la tapa abierta.

• Usando guantes de protección, vuélvala a colocar la parilla de cocción, cierra la tapa y déje que la parilla se caliente antes de cocer los alimentos.

• Use guantes de protección y tenacillas de mangó largo para colocar los alimentos en las parillas de cocción sobre las briquetas calientes.

• Con la tapa abierta o cerrada haga la cocción de los alimentos hasta que la temperatura interna del alimento se haya alcanzado.

• Si es necesario agregar briquetas, remueva los alimientos de la parilla de cocción y sañado guantes de protección remueva la parilla de cocción y coloque briquetas adicionales en revolver las ya encendidas. Cuidadosamente vuélvala a colocar la parilla y, luego, los elementos.

• Deje que el carbón de leña se extinga completamente antes de cerrar la tapa y todos los orificios de ventilación. NO vierta agua sobre los carbones calientes, excepto en caso de una emergencia.

## Gección directa

**PRECAUCIÓN:** Las briquetas de encendido instantáneo pueden arder a muy alta temperatura durante su encendido inicial. Asegúrese de tener la tapa abierta hasta que las briquetas se tormen en carbones para evitar que el recipiente para la ceniza esté vacío y bien asegurado.

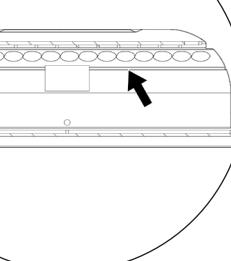
Abra la tapa y los reguladores de aire.

Verifique que los reguladores de aire.

Saque la Parrilla de cocción.

Desponga la materia combustible de acero con las instucciones del empadue.

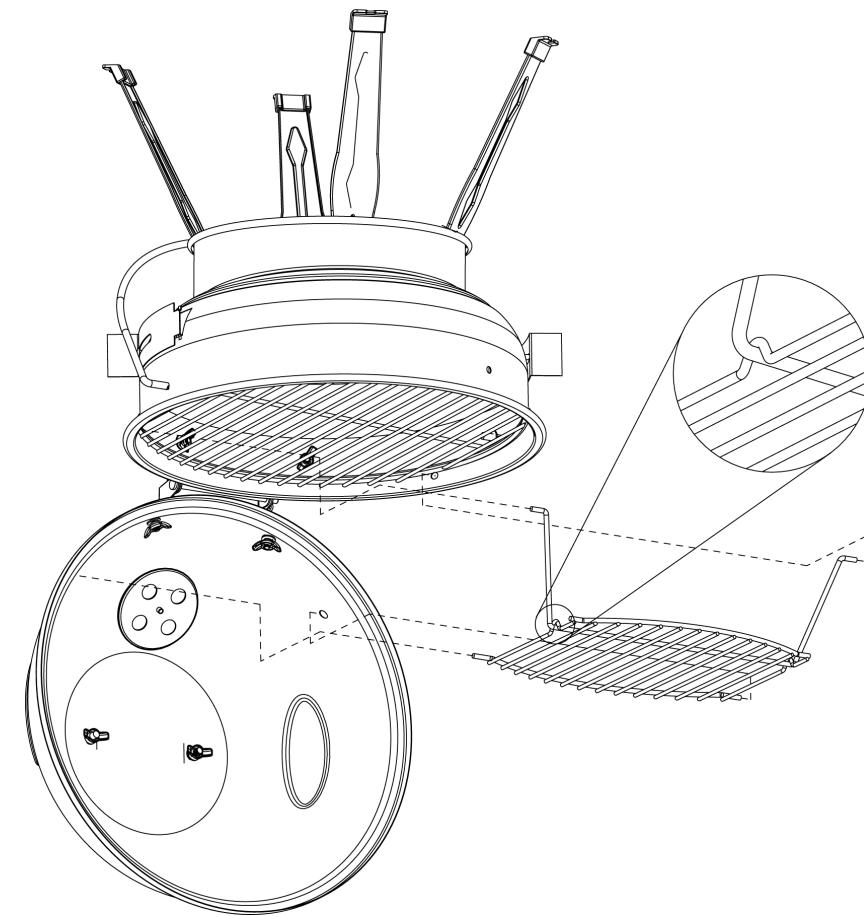
Deje que la materia combustible se forme en carbones encendidos antes de comenzar a cocinar.



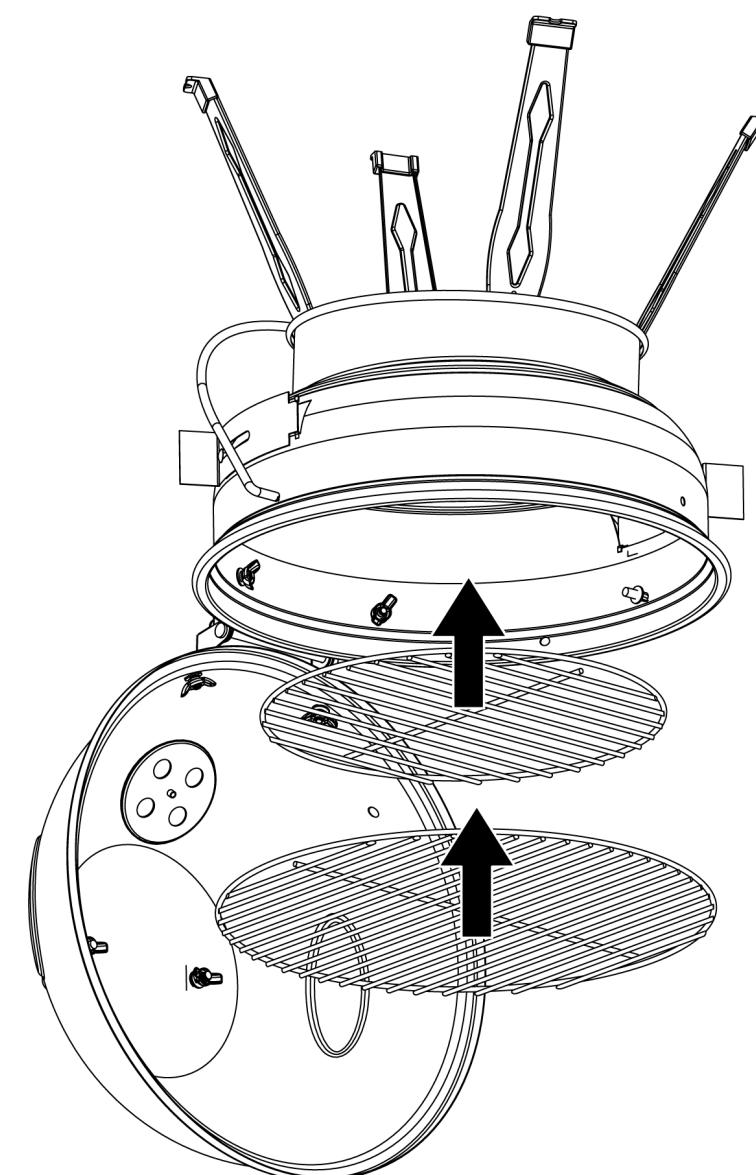
esta unidad ha sido diseñada para ser usada con la serie V-LP-2 para calcular

logueu y leña para coccinar.

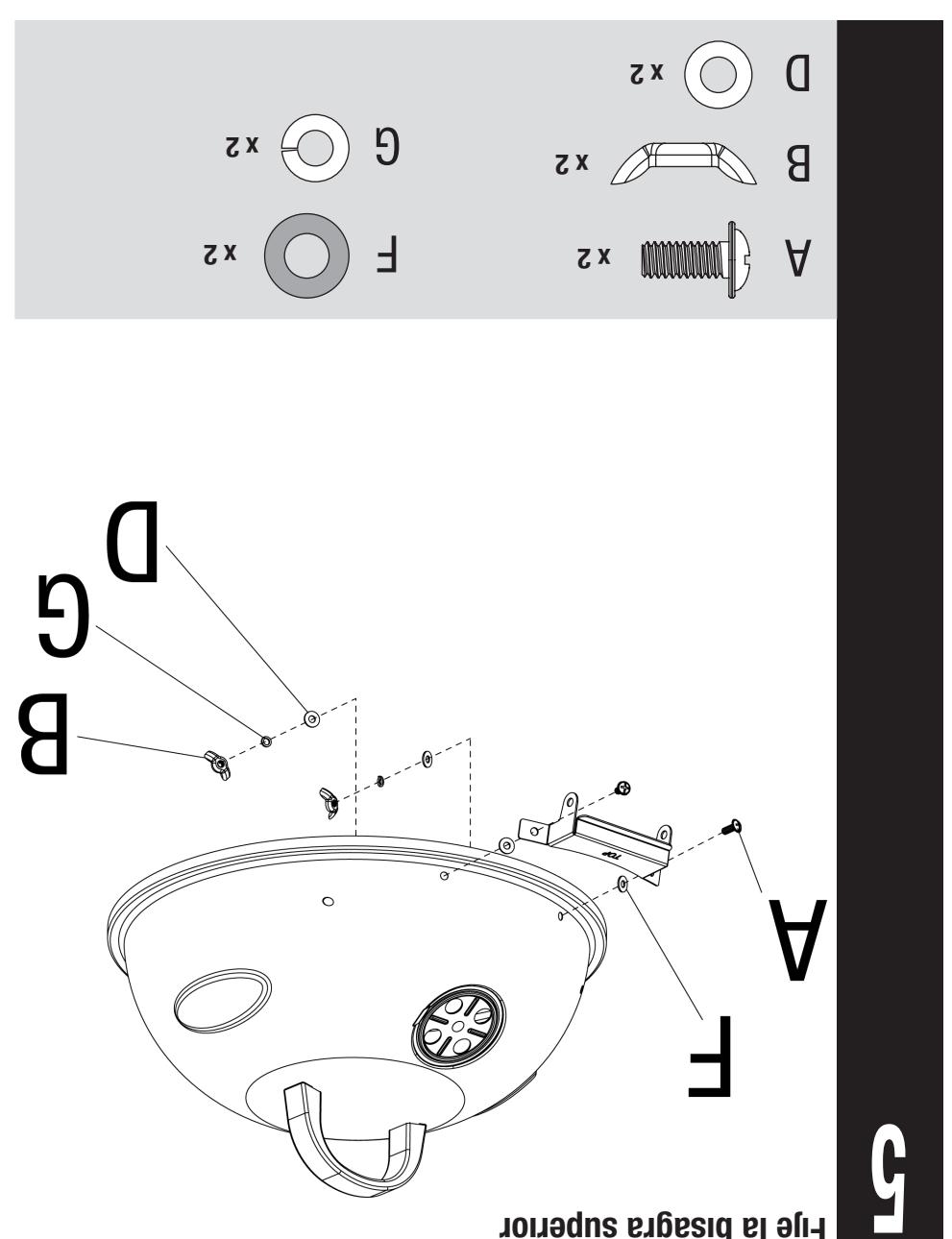
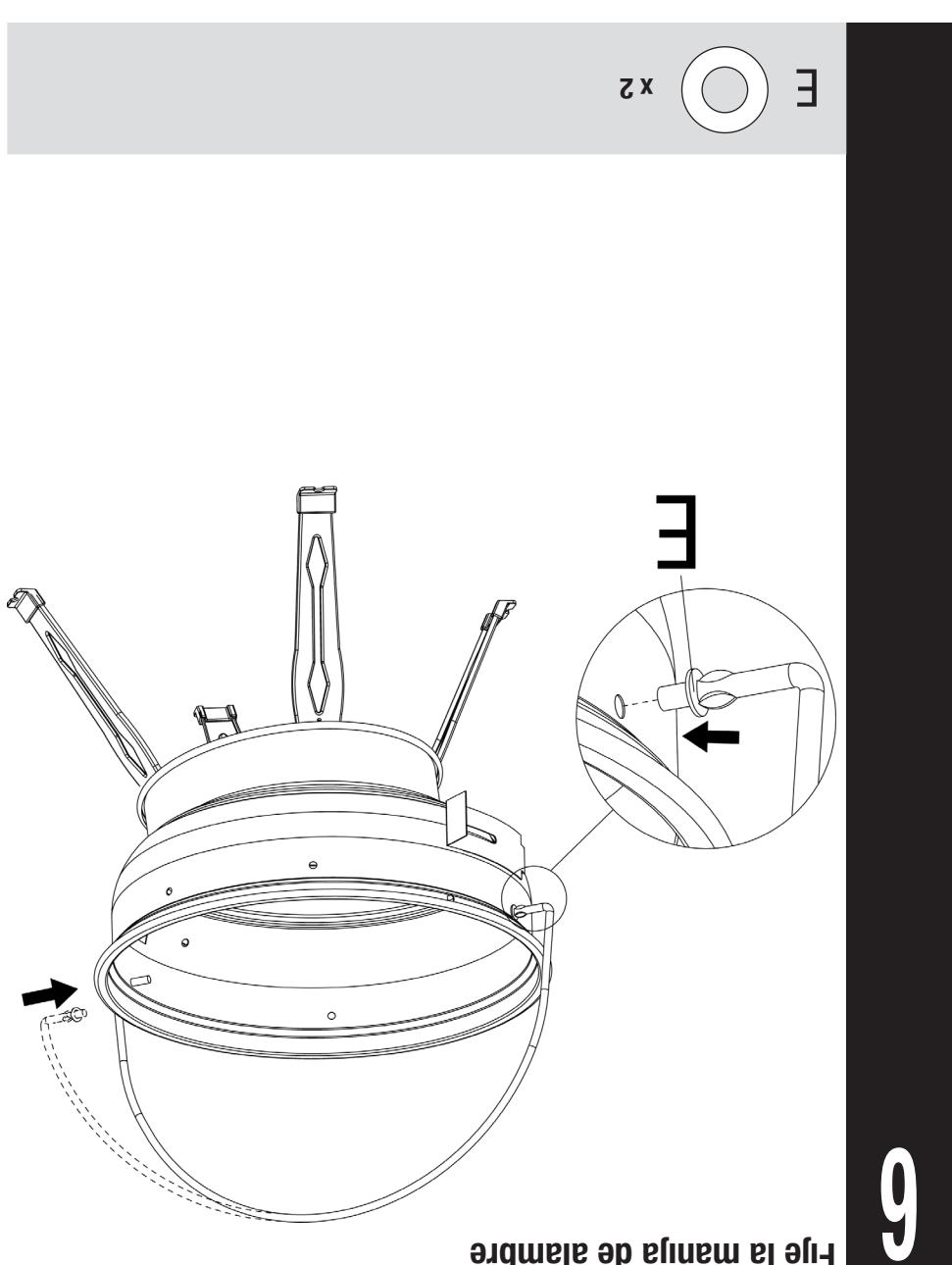
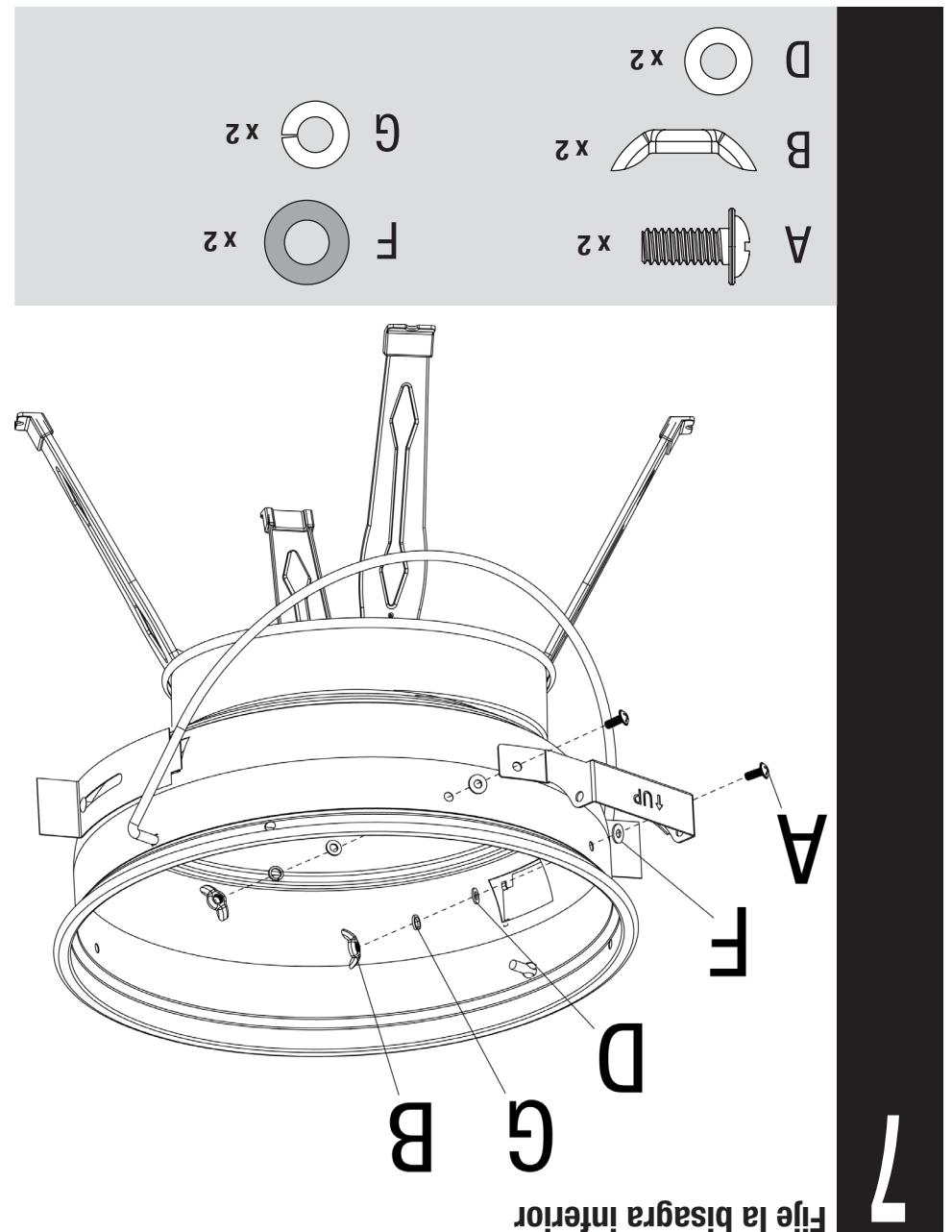
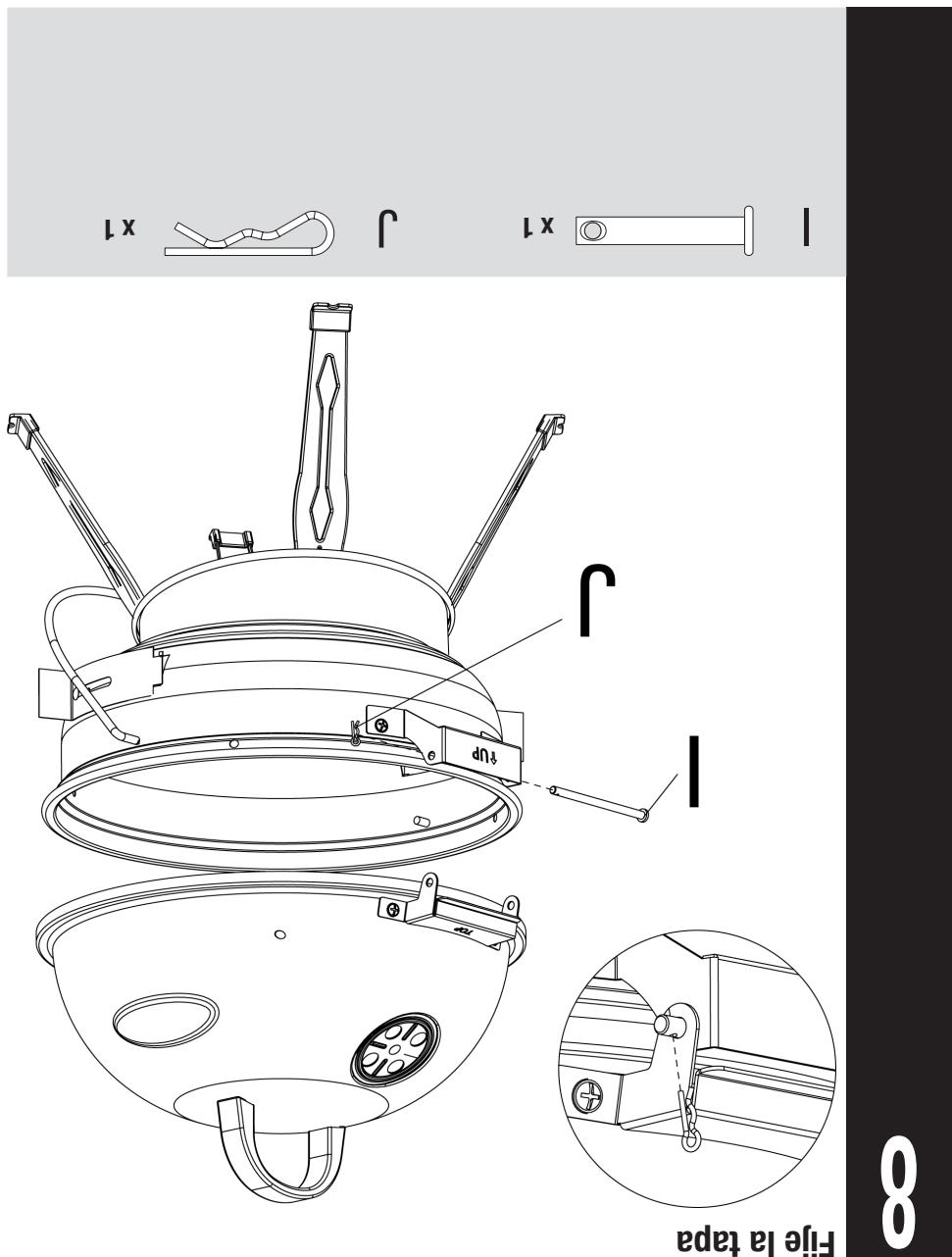
Coloque la rejilla para el carbon de leña y la parrilla

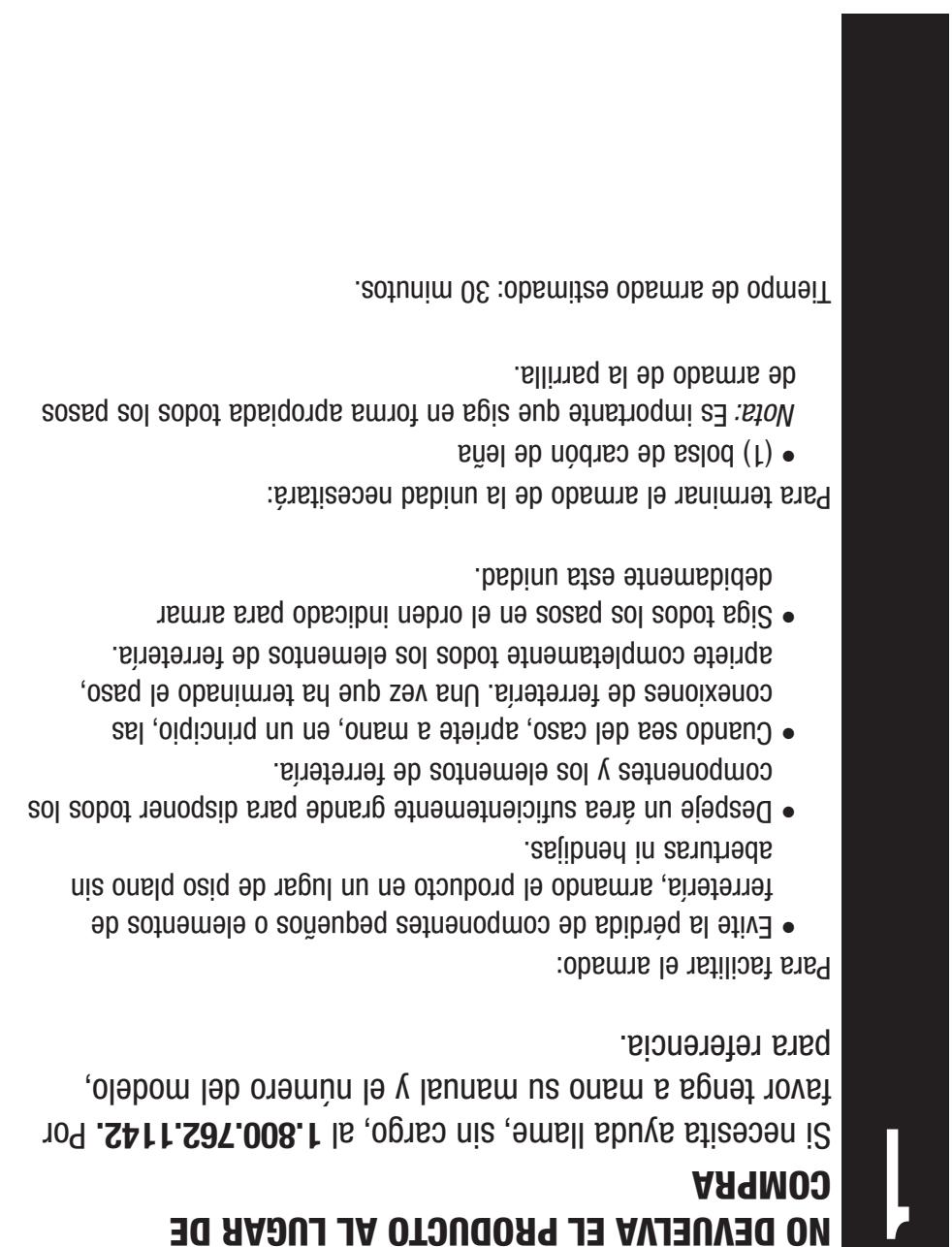
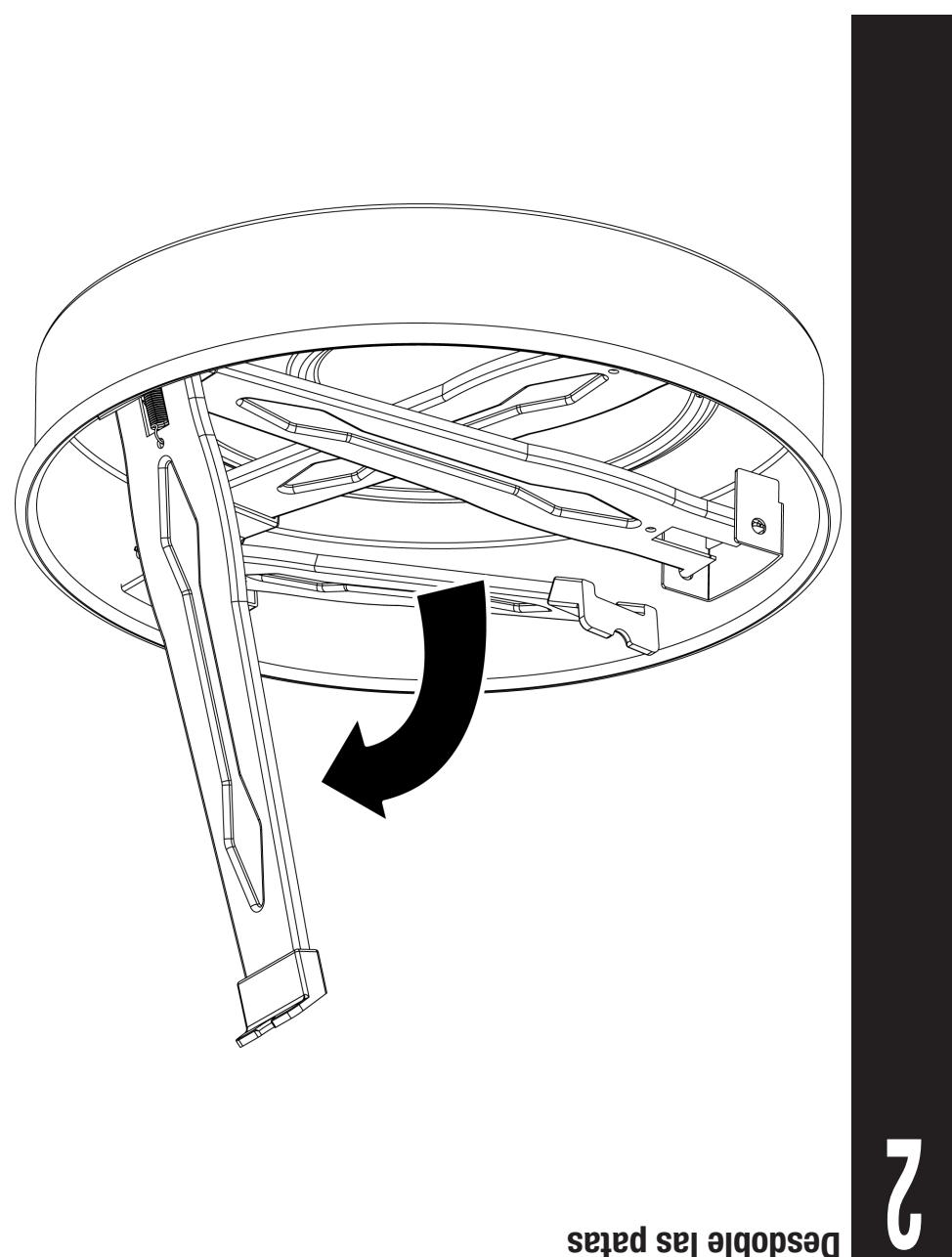
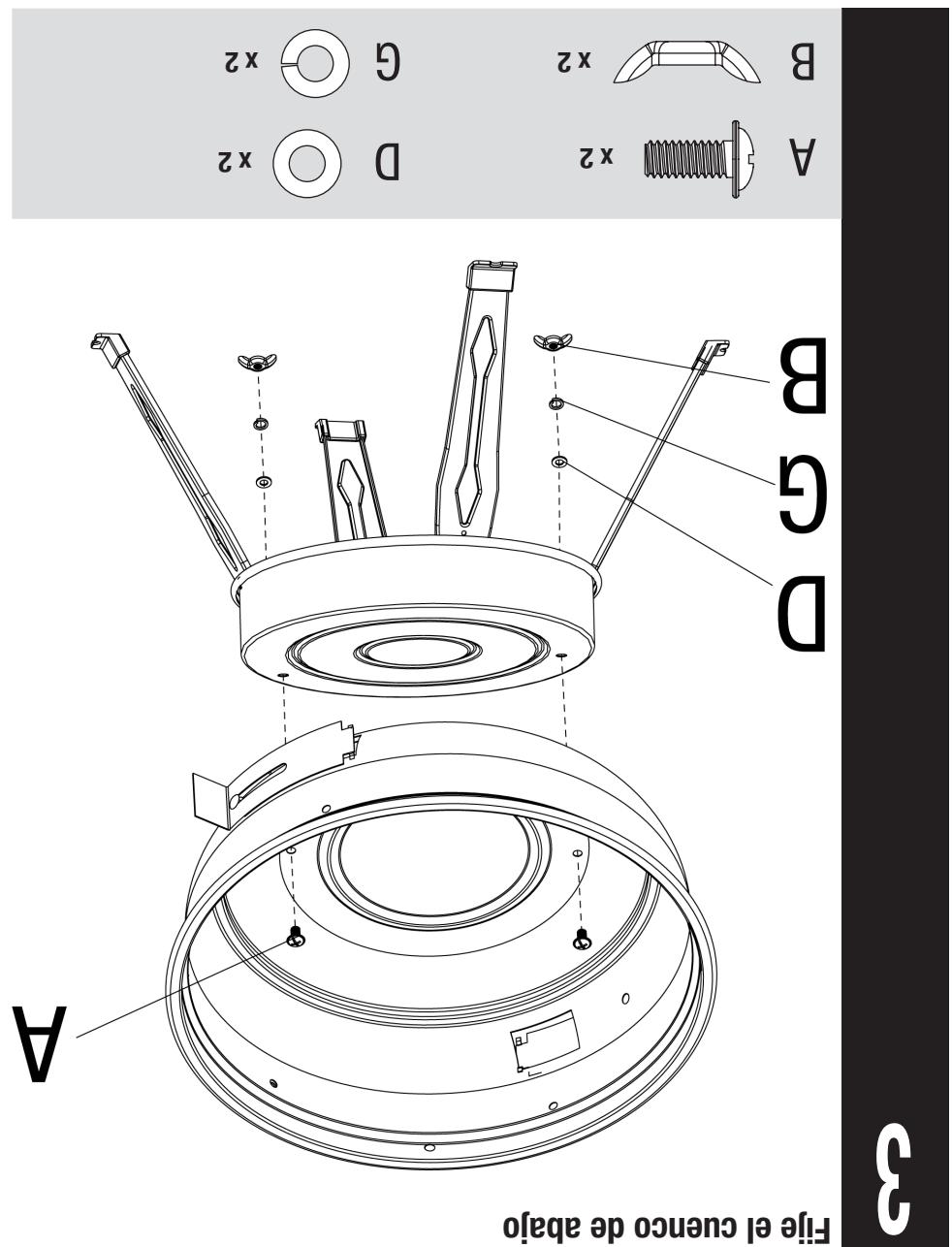
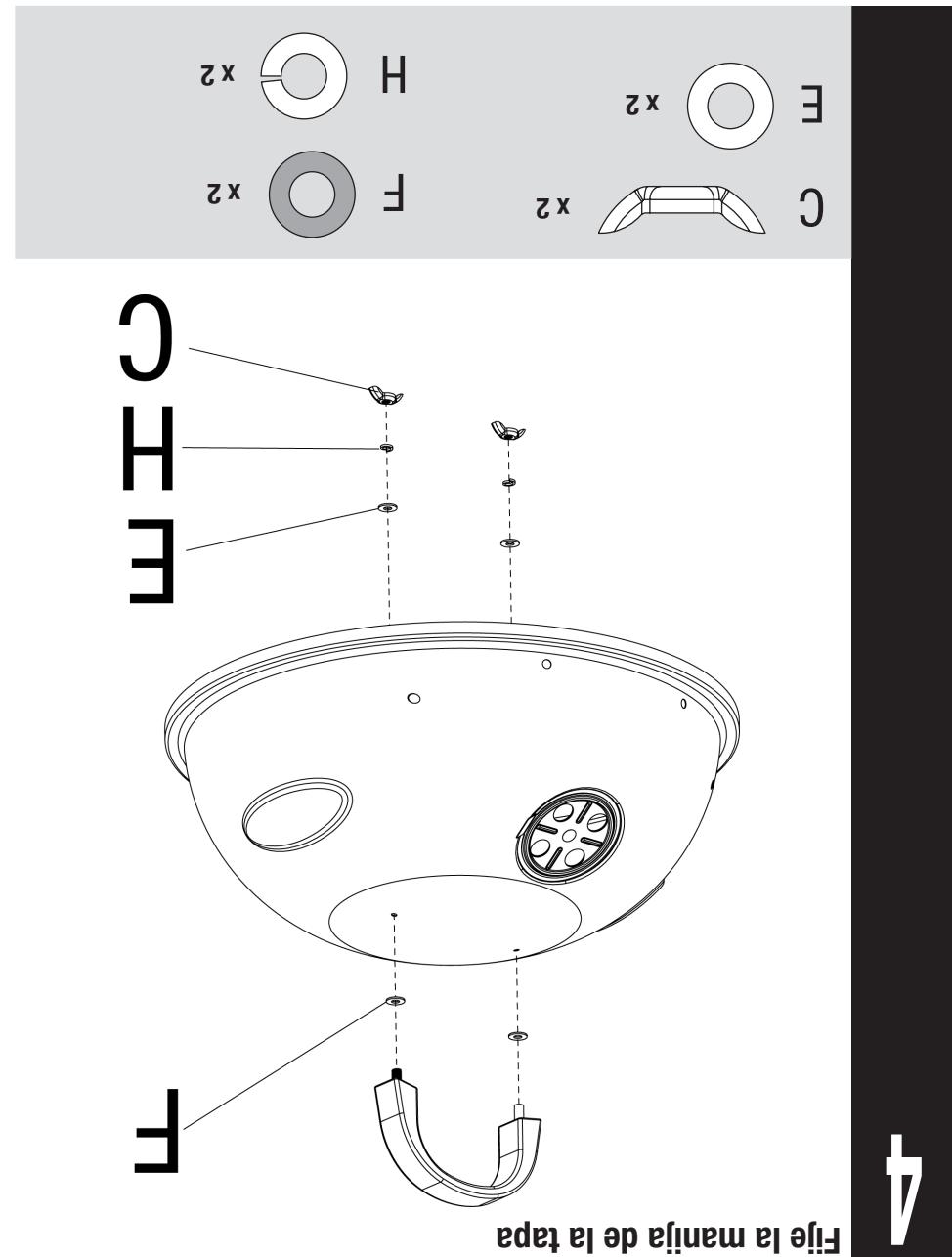


### Coloque la rejilla de calentamiento

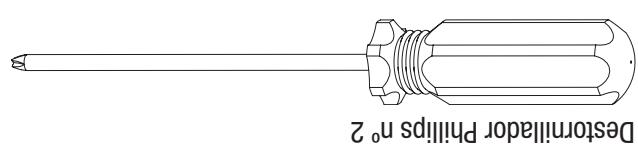


Coloque la rejilla para el carbon de leña y la parrilla de





### Elementos de ferretería



Destornillador Phillips nº 2

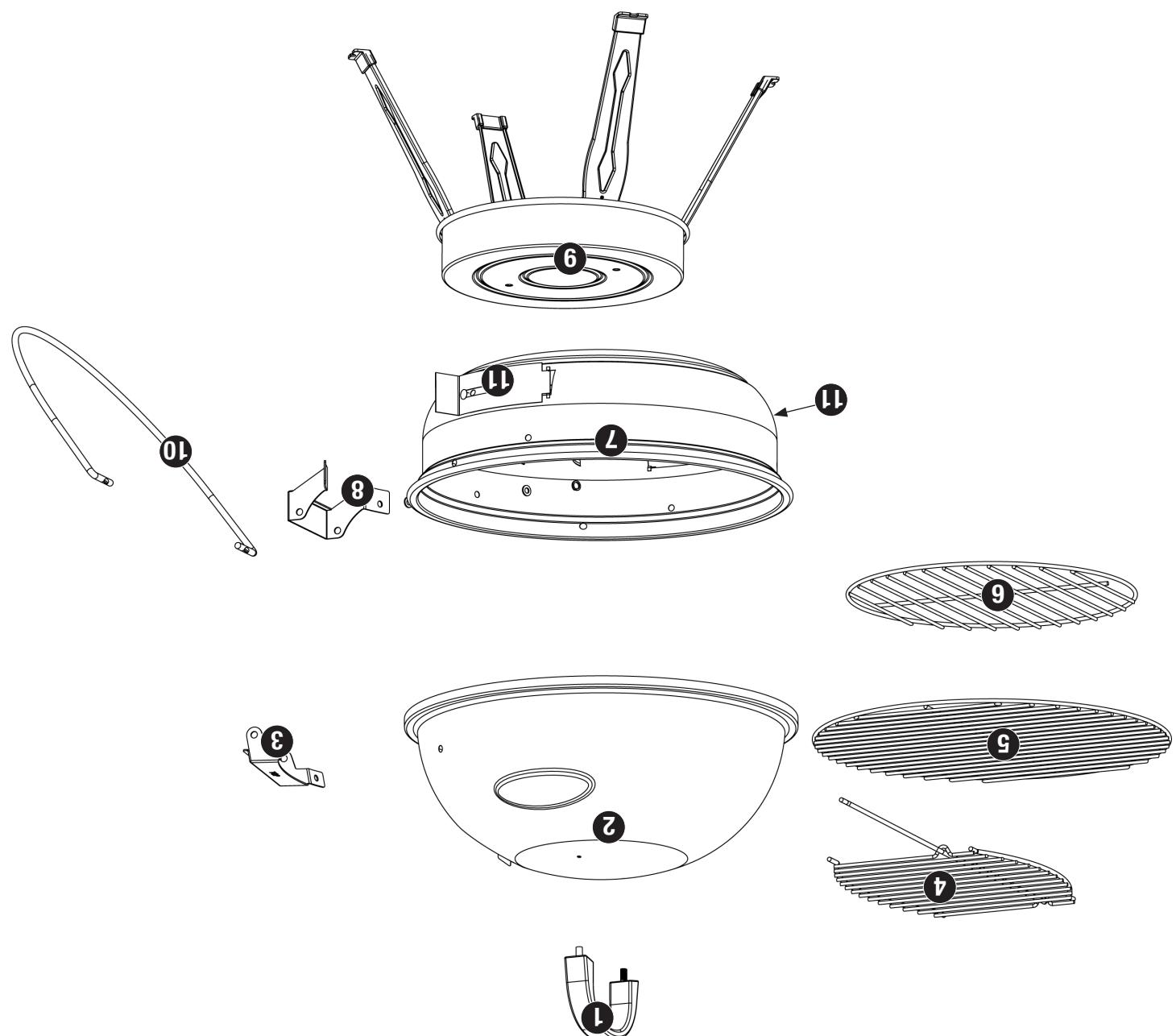
A	Tornillo	Philips de cabeza abombada, galvanizado, M5x12	6 pzs	B	Tuerca de mariposa	Galvanizada, M5	6 pzs	C	Tuerca de mariposa	Galvanizada, M6	2 pzs	D	Arandela	Galvanizada, Ø5	6 pzs	E	Arandela	Galvanizada, Ø6	4 pzs	F	Arandela	Resistente al calor, Ø6	6 pzs	G	Arandela de cierre	Galvanizada, Ø5	6 pzs	H	Arandela de cierre	Galvanizada, Ø6	2 pzs	I	Perno	Negro, Ø6 x 100	1 pz	J	Pasador de horquilla	Galvanizado, Ø1.4 x 30	1 pz
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Para obtener excelentes recetas y sugerencias, visite [recipes.unifilame.com](http://recipes.unifilame.com).

Si necesita ayuda llame al 1.800.762.1142. No olvide al lugarc de compra.

### Lista de piezas

### Diagrama de explosión



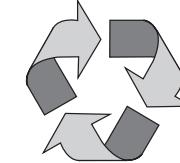
\* Viene ensamblado

11	Regulador de aire (2)*	55-09-377
10	Manija de alambre	55-09-060
9	Base	55-09-061
8	Bisagra inferior	55-09-059
7	Cuenco de abajo	55-09-058
6	Rejilla para el carbon de	55-09-057
5	Parilla de carbon	55-09-056
4	Rejilla de calentamiento	55-09-053
3	Bisagra Superior	55-09-055
2	Tapas	55-09-054
1	Manija de la tapa	55-09-052

■ **PELIGRO:** Si no seguir los avisos de peligro, las advertencias y las precauciones de este manual, puede ocurrir un incendio o una explosión, con sus consecuencias daños a la propiedad, lesiones serias y hasta fatales.

■ **ADVERTENCIA:**

- **■ Pelilla:** Pelilla es para ser usada al aire libre únicamente y no debe usarse en un edificio, garaje o cuadra o otra área cerrada.
- **■ Pelilla:** Esta pelilla NO ha sido diseñada para uso comercial.
- **■ Pelilla:** NO operar, encender o usar esta pelilla dentro o cerca de gases tóxicos de monóxido de carbono o dentro o cerca de gases tóxicos de amoníaco.
- **■ Pelilla:** NO utilice gasolina, queroseno o alcohol para encender la pelilla.
- **■ Pelilla:** Pelilla libre de materiales combustibles, gasolina y cuadra o otra vapor de 25 pies (7,62 m) de esta unidad.
- **■ Pelilla:** No quede o use gasolina u otros líquidos o vapores inflamables a menos de 53 cm (21 pulgadas) de la pelilla en todo momento. NO use esta pelilla debidamente protegida.
- **■ Pelilla:** Mantenga todo material y superficies combustibles a por lo menos 53 cm (21 pulgadas) de la pelilla en todo momento. NO use esta pelilla debidamente protegida.
- **■ Pelilla:** NO utilice la pelilla a menos que esté completamente montada y que todas las piezas estén bien fijadas y apretadas.
- **■ Pelilla:** Use únicamente piezas autorizadas de fabrica de Blue Rhino Global regular.
- **■ Pelilla:** Esta pelilla debe limpiarse y verificarla completamente de manera regular.
- **■ Pelilla:** No utilice la pelilla a menos que esté completamente montada y que todas las piezas estén bien fijadas y apretadas.
- **■ Pelilla:** Use únicamente piezas autorizadas de fabrica de Blue Rhino Global.
- **■ Pelilla:** Sourcings, Inc. El uso de cualquier pieza no autorizada de fabrica puede ser peligroso. Su uso invalida su garantía.
- **■ Pelilla:** Encienda esta unidad sin haber leído las instrucciones de "Encendido" que se encuentran en este manual.
- **■ Pelilla:** No usar sobre terrazas de madera, muebles de madera o sobre cuadra o el carbon para rellenas (de carbon de leña o de cocción), las cenizas o el quinientos que usó este tenia puestas elementos de protección quemaduras, a completamente (alrededor de 45 minutos) para evitar quemaduras, a quemaduras de metal de la pelilla hasta que no se haya enfriado.
- **■ Pelilla:** Nunca toque piezas de metal que estén calientes.
- **■ Pelilla:** No instalar o utilizar en embarcaciones o vehículos a superficies otras una superficie combustible.
- **■ Pelilla:** Coloque la pelilla de manera que el viento no lleve cenizas a superficies combustibles.



Salvaguardias importantes	Diagrama de explosión y elementos de ferretería
Página	Instrucciones de armado
	Instrucciones de operación
	Uso por primera vez
	Cocción
	Sugerencias
	Limpieza y cuidado
	Registro del producto
	Garantía limitada
	Conservar estas instrucciones para futuras consultas. Si está montando esta unidad para otra persona, entregueme este manual para futuras consultas.

ndice

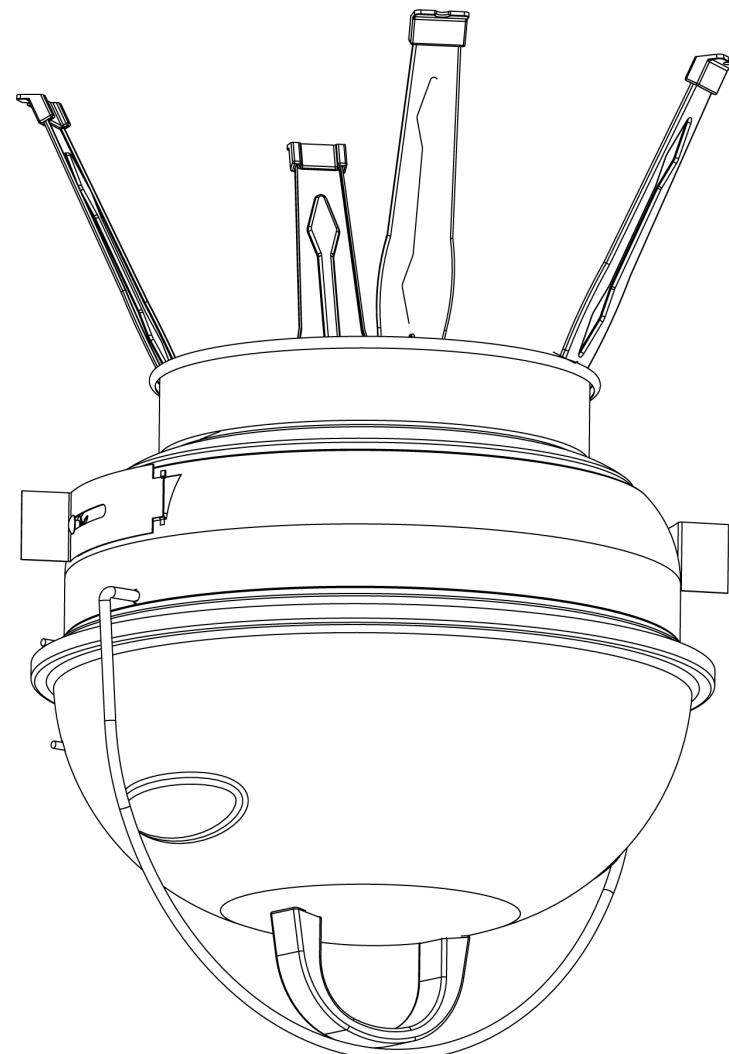
## PARA SU SEGURIDAD:

## ADVERTENCIA

## PARA SU SEGURIDAD:

ADVERGENGIA

1. Una instalación, ajuste, alteración, reparación o mantenimiento inadecuados pueden causar lesiones o daños a la propiedad.
2. Lea atentamente las instrucciones de instalación, funcionamiento y mantenimiento del equipo antes de instalarlo, póngalo en marcha o darse servicio.
3. El no seguir estas instrucciones puede ocasionar un incendio o una explosión, con sus consecuentes daños a la propiedad, lesiones personales y hasta accidentes fatales.



Models no. CBT802WB, CBT802WBL, CBT802WGR, CBT802WRE

# Parilla de carbon de leña para exteriores

# MANUAL DEL USUARIO